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EN User Manual for Your Oven

FBI981*

FAGOR

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Throughout this manual, ⚠ ***indicates safety recommendations,***

indicates advice to help you make the best use of your oven

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Introduction

Dear Customer,

*You have just acquired a **FAGOR oven** and we would like to thank you.*

Our research teams have created this new generation of appliances for you so that cooking is a pleasure every day.

*With pure lines and modern aesthetics, your new **FAGOR oven** will blend harmoniously into your kitchen and will perfectly combine cooking performance and ease of use.*

*In the FAGOR product line, you will also find a wide range of hobs, ventilation hoods, dishwashers and referigerators that you can coordinate with your new **FAGOR oven**.*

Of course, in an ongoing effort to best satisfy your demands with regard to our products, our after-sales service department is at your disposal and ready to listen in order to respond to all of your questions and suggestions (contact information at the end of this booklet).

At the cutting edge of innovation, FAGOR helps to improve the quality of everyday life by bringing you products that are ever more effective, easy to use, environmentally friendly, attractive and reliable.

The FAGOR Brand

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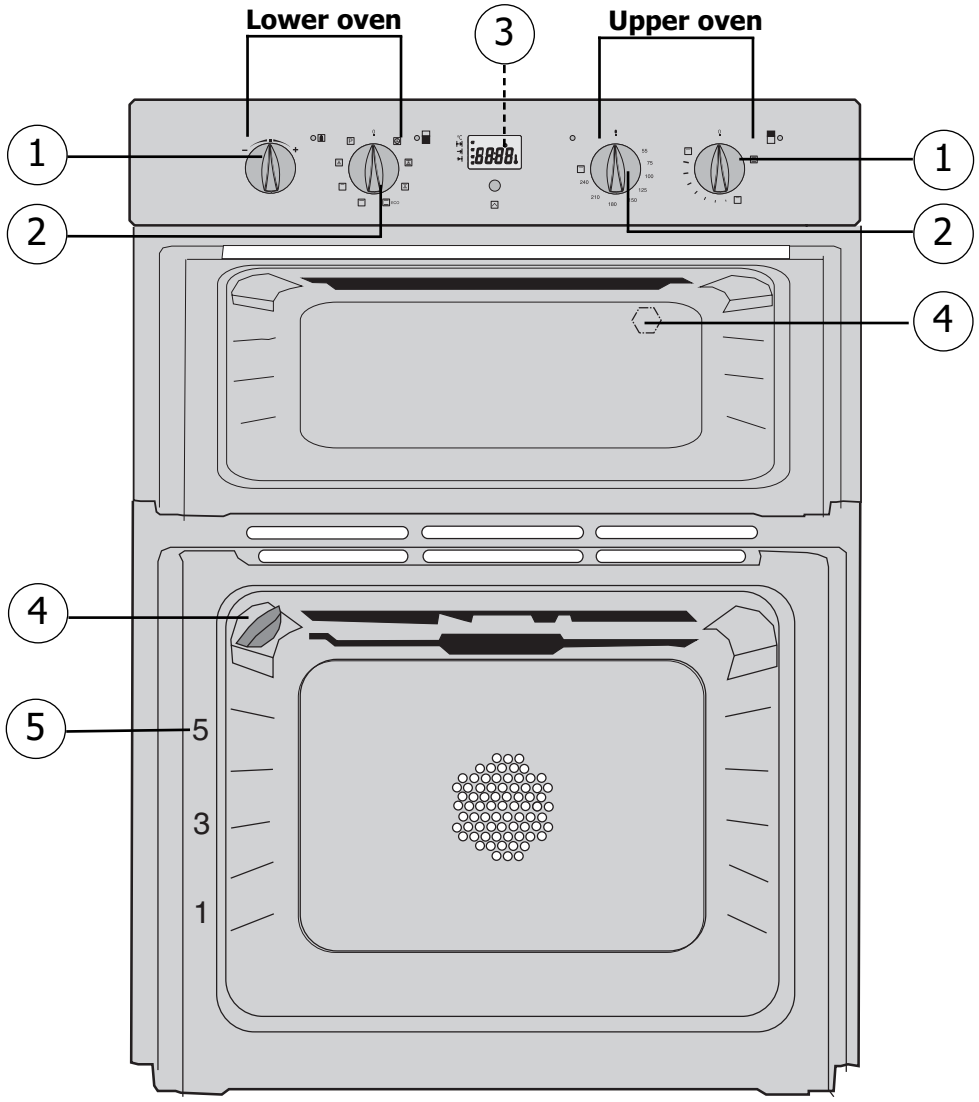
Your oven



OVEN FEATURES

1. **Temperature control**
2. **Feature selector**
3. **Programmable clock(Lower)**
4. **Light**
5. **Rail positions**

SPECIFICATION

ELECTRICAL FEATURES

	Lower oven	Upper oven
Input voltage	230-240V 50Hz	
Fan Element	2000W	
Lights	15W	15W
Oven fan	30W	
Cooling fan	20W	20W
Max. power	5335W	

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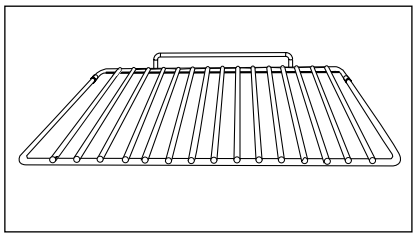
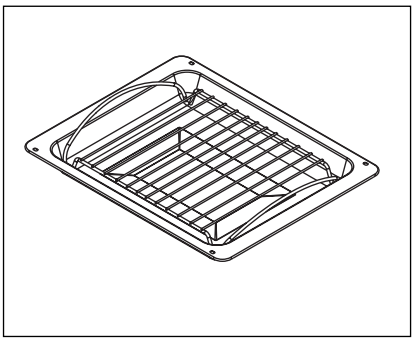
Accessories



Anti-tip safety shelf

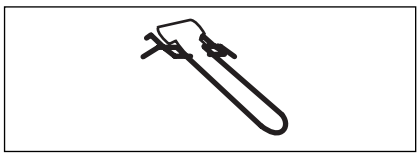
Food can either be placed on the shelf in a dish or cake tin for cooking or browning.



Grill Tray

With **special grid** for grilling

The tray can be used for collecting juices when cooking with the grill element by itself or with the oven set to fan grill. It is particularly useful as a roasting tray for meat and vegetables.
Never cook with the grill tray sitting on the bottom of the oven.



Handle for grill tray

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⚠ Safety recommendations

Please become familiar with these recommendations before installing and using your oven. This oven was designed for use by private persons in their homes. It is intended solely for cooking foodstuffs. This oven does not contain any asbestos-based components.

FIRST USE:

Before using your oven for the first time, heat it up while empty with the door closed for approximately 15 minutes using the maximum setting in order to "cure" the appliance. The rock wool that surrounds the oven cavity may initially release a particular odour caused by its composition. Similarly, you may notice the release of some smoke. All of this is normal.

SUBSEQUENT USE:

- Ensure that the door of your oven is completely closed so that the seal can properly do its job.
- Do not let anyone lean against or sit on the oven door when it is open.
- **When using the grill with the door semi-open, exposed parts and surfaces may become hot. Keep small children away.**
- When in use, the appliance becomes hot. Be careful not to touch the heating elements located inside the oven.
- After cooking, do not use bare hands to touch the dishes or accessories (grid, turnspit, drip tray, turnspit support, etc.); use a potholder or heat-resistant material.
- Do not line your oven with sheets of aluminium. Otherwise, the result could be an accumulation of heat that could have an undesirable effect on cooking and roasting results and could damage the enamel.
- Before beginning a pyrolysis cleaning cycle in your oven, remove all parts of your grids, trays and accessories and remove major spill residue.
- Do not use a steam cleaner or high-pressure cleaner.
- During pyrolysis, the exposed surfaces become hotter than during normal use. **Keep small children away.**
- **Before any cleaning is undertaken in the oven cavity, the oven must be turned off.**

ENVIRONMENTAL PROTECTION

This appliance's packaging material is recyclable. Help recycle it and protect the environment by dropping it off in the municipal receptacles provided for this purpose.

Your appliance also contains a great amount of recyclable material. It is marked with this label to indicate the used appliances that should not be mixed with other waste. This way, the appliance recycling organised by your manufacturer will be done under the best possible conditions, in compliance with European Directive 2002/96/EC on Waste Electrical and Electronic Equipment. Contact your town hall or your retailer for the used appliance collection points closest to your home.

We thank you doing your part to protect the environment.

FOR AUSTRALIA ONLY (LEGAL INSTRUCTION)

- Young children should be supervised to ensure that they do not play with the appliance.
- The appliance is not intented for use by young children or infirm person without supervision.
- If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid hazard.
- During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.

WARNING : Ensure the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

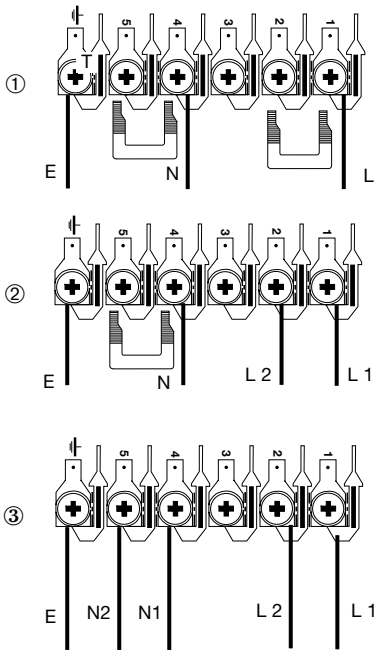
WARNING : Accessible parts may become hot when the grill is used. Children should be kept away.

- For service issues, telephone number : 1300
- Do not install the product if you see any damage on it.

⚠ **Ensure that the function selector is returned to 0 to re-use your oven.**

How to install your oven

Electrical connections



The electrical connections are made before the oven is installed in its housing.

• Before connecting your oven, make sure you are using the correct size cable. The cross-section should be the same as the cable connected to the oven. The fuse for your installation must conform to the table shown opposite.

• Where the oven is connected using a separate plug and socket this must be accessible after the oven has been installed.

• Where the appliance is not connected to the mains electricity supply by a plug, an omnipolar cutout device (with a contacts gap of at least 3 mm) must be fitted on the supply side of the connection to meet requirements.

• The oven must be connected using a standard power cable for which the number of conductors is dependent upon the type of connection required and in conformity with the table shown below.

	network voltage	connection	min. diameter of cable	fuse
①	230V- 50Hz	1 L + N	4 mm²	32 A
②	400V 2N-50Hz	2 L + N	1,5 mm²	16 A
③	230V 2-2N-50Hz	2 L + N	1,5 mm²	16 A

Installation and /or **C**hanging cables

• The supply cable (H05 RR-F, H05 RN-F or H05 W-F) must be long enough to allow the oven to rest on the floor in front of its housing.

With the oven sitting on the floor and disconnected:

• Open the trapdoor at the bottom right hand side at the back of the oven by removing the 2 screws and swinging the door away.

• Remove the sheath from each wire in the new cable up to 12 mm.

• Twist the ends carefully together.

• Unscrew the terminal screws and remove the wires that need changing.

• Pass the new cable through the wire clamp to the right of the terminals.

• Connect the wires up in accordance with the markings on the terminals.

• Make sure all wires are trapped under the screws.

• The green and yellow wire (earth) going to the one marked ⏚.

• Tighten the screws and check, by tugging on each wire, that they are firmly connected.

• Tighten the clamp to hold the cable.

• Close the trapdoor using the two screws.

We cannot accept any liability in the event of an accident resulting from non-existent or faulty earthing.

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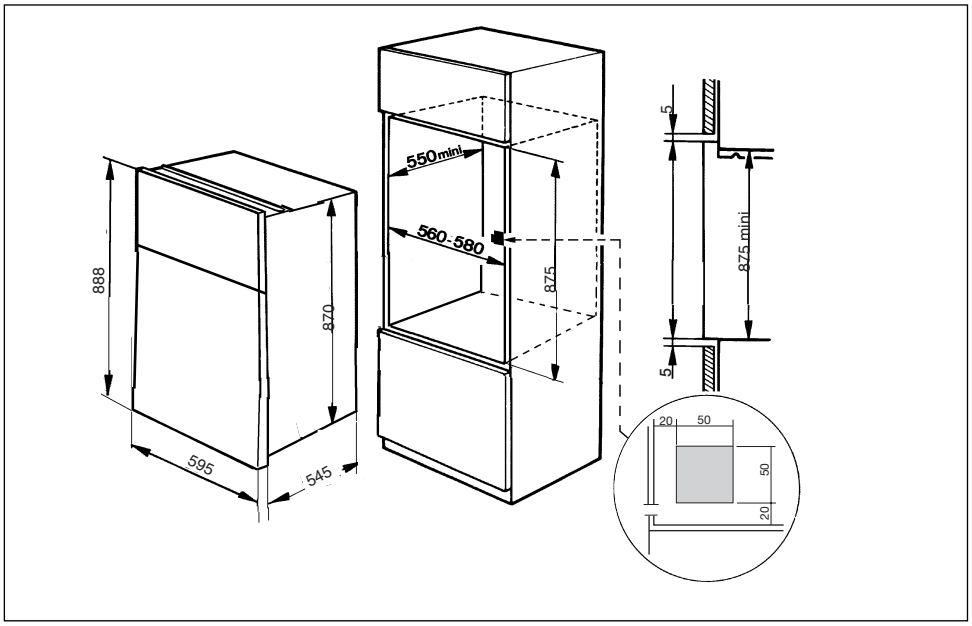
How to install your oven

Dimensions for installation use



Your oven works at its best and produces excellent results when cooking and cleaning itself, if its air circulation is not compromised:

• The oven must be centred in the unit so that there is a minimum distance of 5 mm between it and the surrounding unit.

• The housing unit or its outer surface must be capable of withstanding 90 degrees C.

• To ensure the oven rests firmly in the housing, screw it to the housing unit using the holes on the side uprights provided (see diagram).

To do this:

1) Remove the rubber stoppers masking the fixing holes.

2) To prevent the housing unit splintering, drill two holes 2 mm in diameter in the wall of the housing unit opposite the fixing holes.

3) Attach the oven using the two screws.

4) Conceal the hole using the rubber stoppers. (These also help to cushion the closing of the oven door).

(*) If the housing unit is open at the back, the gap must not be more than 70 mm.

If you are unsure about fitting this oven yourself please use a qualified electrician.

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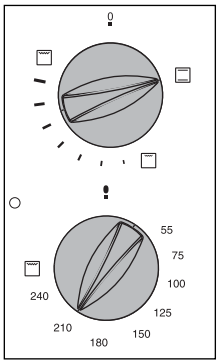
How to use your upper oven

The walls of the upper oven are covered with normal enamel, the oven is best used :

- With a thermostat setting of 50 to 250 for dishes which cause little or no spitting or soiling, such as small and large cakes, etc.
- For grilling dishes that don't make any grease splashes (toasted sandwiches, etc.).
- For browning dishes (pasta, caramel creams, etc.).

1. How to cook straightaway

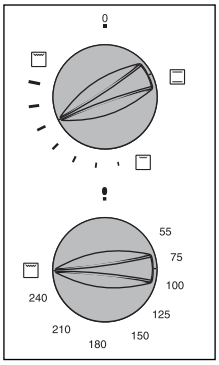


The timer display only shows the time of day. It should not be blinking.

- Choose the cooking method:
  Turn the dial until it is indicating your choice.
  Example: position " ".
- Choose the cooking temperature
  Turn the dial to the temperature recommended for the food you are cooking.
  Example: 210 temperature mark.

When you have done both these the oven heats up and the temperature light glows.

2. Cooking using the grill



- Turn the function selector and set it to one of the "grill" settings (double grill , single grill).
- Turn the thermostat knob to .
- You can switch off the cooking cycle by turning the function selector back to the "0" position.

Grilling should only be carried out with the door closed.

3. Upper oven cooking modes

Symbol	Feature	Description	Recommendations
	Conventional oven The food is cooked by top and bottom elements.	Pre-heating is sometimes necessary to reach the required temperature.	Recommended to keep **white meat, fish and vegetables juicy** and succulent.
	Adjustable grill Cooking is carried out by the upper element.	The double grill covers the full surface of the oven shelf. The single grill is equally efficient, but covers a smaller area.	Recommended for **grilling cutlets, sausages, slices of bread and Mediterranean prawns** placed on the oven shelf.

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Changing a bulb

• The light bulb is housed in the ceiling of your oven.

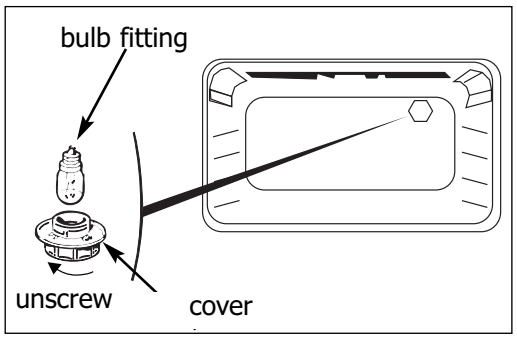
Warning! Switch off the power at the main switch before attempting to change the bulb. Leave the oven to cool if necessary.

a) Unscrew the protective shade (see diagram).

b) Unscrew the bulb in the same direction.

A bulb is used:

- 15 W
- 220-240 V
- 300°C
- E 14 screw-fitting bulb



c) Change the bulb, replace the shade and switch your oven back on at the mains.

It is easier to unscrew the shade and bulb if you wear a rubber glove.

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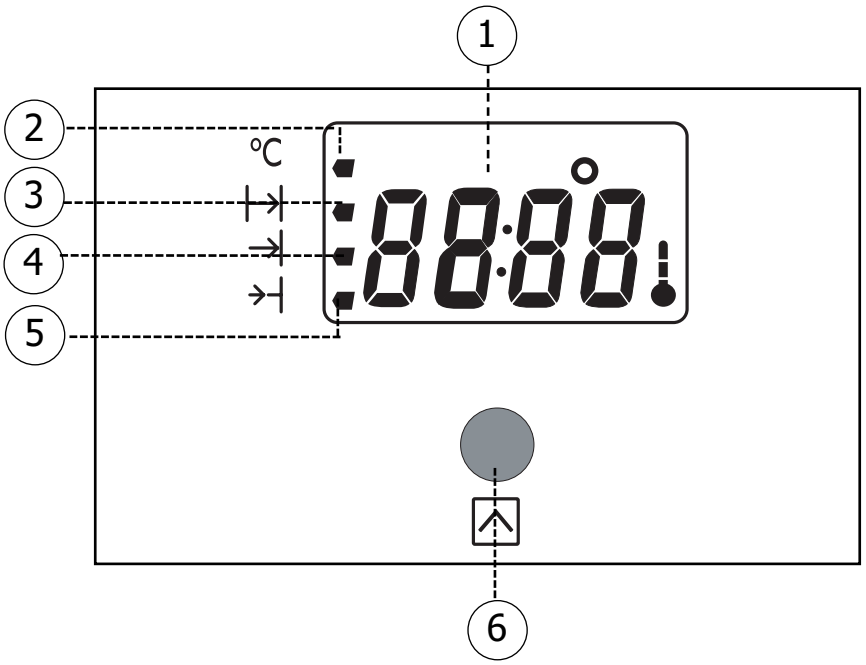
How does your oven work?

1. Close-up of your programmer



1 **Display for temperatures, times, cooking duration and timer**

2 **Temperature display indicator**

3 **Cooking time display indicator**

4 **Cooking end time display indicator**

5 **Independent timer display indicator**

6 **Touch controls for accessing various programme settings**

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2. How do you set the clock on the oven?

a) When supplied with electricity

• The displays flashes 12:00.

• Set the time using the **+** and **-** setting selector (holding down the **+** or **-** allows you to obtain a rapid advancement of the numbers)

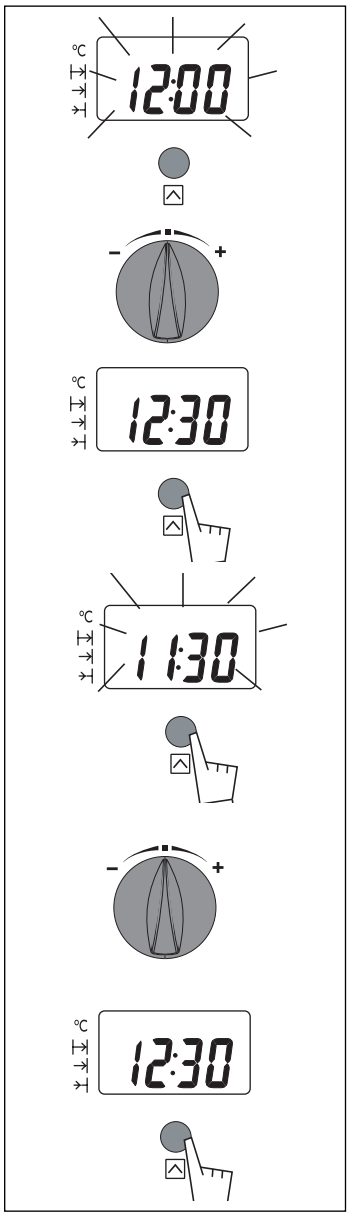
• Press the touch control to enter.
Example: 12:30.

b) Resetting the clock time

• Continue to press until the time is displayed, then release.

• Adjust the clock setting with the setting selector (+ or -).

• Press the touch control to enter.



If the touch control is not pressed, the setting will be automatically recorded after a few seconds.

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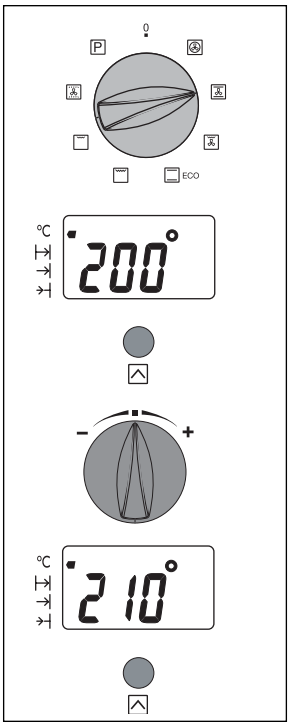
3. How do you program for immediate cooking?

The analogue programmer should display only the time; it should not be flashing.



• Choose the cooking mode:
Turn the function selector to the position of your choice.

Example: " " position -> The oven begins heating.

Your oven recommends the most commonly used temperature.

Place your dish in the oven based on the recommendations provided by the cook book.

It is, however, possible to adjust the temperature by turning the selector toward **+** or **-**.

Example: " " set to 210°.

After these steps, the oven heats up and the display alternates between the temperature in the oven and the selected temperature.
A series of beeps will be emitted when the oven reaches the selected temperature.
Once the temperature is reached, it remains fixed; the icon continues to flash.

After a cooking cycle, the circulating fan continues to function for a period in order to cool the oven.

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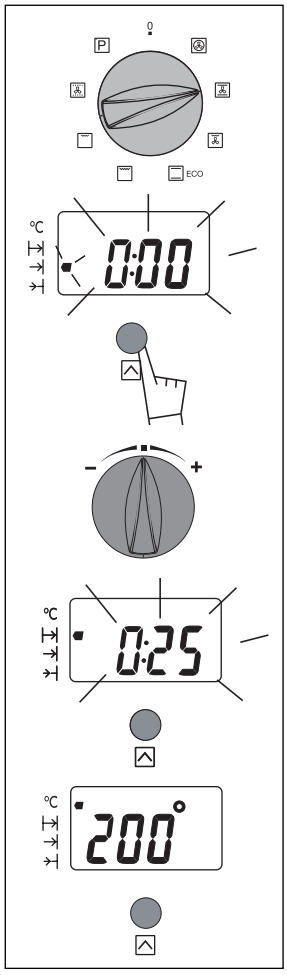
4. How do you set a cooking programme?

a) To begin immediately



1. Set the desired cooking mode and adjust the temperature if necessary.

Example: " " position
Temperature 200°C.

2. Press the " " touch control until the " " icon (cooking time) begins flashing.

The display flashes 0:00 to indicate that you can now adjust the setting.

3. Move the setting selector toward **+** or **-** to choose the desired temperature.

Example: 25 min cooking time.

The cooking time is automatically recorded after a few seconds -> the display no longer flashes and again shows the temperature.
The countdown of the length of time begins immediately after it has been set.

After these three steps, the oven heats up:
A series of beeps will be emitted when the oven reaches the selected temperature.
At the end of cooking (end of programmed time),

- The oven stops,
- The cooking time indicator turns off,
- 0:00 is displayed
- A series of beeps is emitted for a few minutes.

The beeps are definitively deactivated by returning the function selector to 0.

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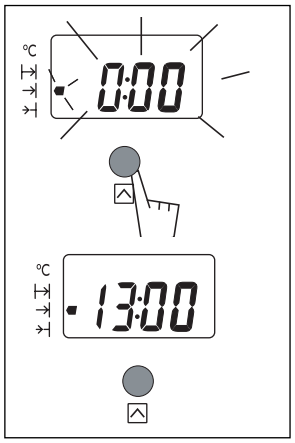
b) **W**ith delayed start (choose cooking end time)



Proceed as with programmed cooking.

After setting the cooking time,

Press the " ⏢ " touch control until the " →| " icon (cooking time) begins flashing.

The display flashes 0:00 to indicate that you can now adjust the setting.

Turn the setting selector **+** or **-** to set the desired cooking end time.

Example: End of cooking at 13:00.

After these steps, the oven heating is delayed so that cooking ends at 13:00.

At the end of cooking (end of programmed time),

- The oven stops,
- The cooking time indicator turns off,
- 0:00 is displayed
- A series of beeps is emitted for a few minutes.

The beeps are definitively deactivated by returning the function selector to 0.

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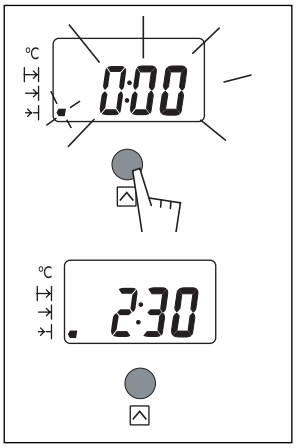
5. How do you use the timer?

Your oven is equipped with an electronic timer that is independent of the oven functions, making it possible to measure times.

In this case, the timer display takes priority over the time of day and temperature displays.



Press the " ⏶ " touch control until the timer indicator flashes " ⇥┤ " -> the display is flashing.

Turn the setting button (**+** and **-**) until you obtain the desired length of time (max 60 minutes).

The display stops flashing after a few seconds or after the ⏶ touch control is pressed and the timer starts working, counting down the time in seconds.
Once the time has expired, the timer emits a series of beeps to notify you.

It is possible to change or cancel the timer programme at any time.

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How do you change the bulb?

• The bulb is located on the ceiling of your oven's cavity.

Disconnect your oven before performing any task on the bulb to avoid the risk of electric shock and, if necessary, let the appliance cool down.

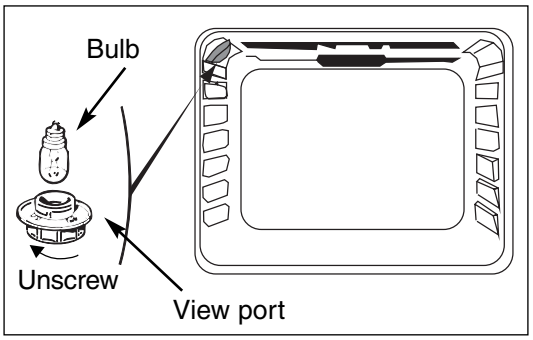
a) Unscrew the view port (see adjacent diagram).

b) Unscrew the light bulb in the same direction.

Bulb specifications:

- 15 W
- 220-240 V
- 300°C
- E 14 cap

c) Replace the bulb then reposition the view port and reconnect your oven.



To unscrew the view port and the light, use a rubber glove, which will make disassembly easier.

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Oven cooking modes

Symbol	Name of cooking mode	Description of cooking mode
	Fan heating Cooking controlled by the heating element located at the back of the oven and by the fan.	Cooking controlled by the heating element located at the back of the oven and by the fan.
*	**T**raditional fan heating Cooking controlled by the upper and lower heating elements and by the fan.	Quick temperature increase. Some dishes can be placed in the oven while it is still cold.
	Grill (fan-assisted) Cooking controlled, alternately, by the upper element and by the fan.	No need for preheating Roasts and poultry that are juicy and crispy all over.
* **ECO**	**T**raditional ECO Cooking controlled by the upper and lower heating elements with no fan.	This position allows for energy savings while preserving the quality of the cooking. The ECO position is used for the energy label performance.
	Double grill Cooking is carried out by the upper element.	The double grill covers the full surface of the oven shelf. The single grill is equally efficient, but covers a smaller area.
	Single grill Cooking is carried out by the upper element.	
	Hold warm function Heat regulated by the upper and lower elements with use of fan.	Stabilisation at low temperatures.

*** Programme(s) used to obtain the results indicated on the energy label in compliance w**

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e	Recommendations	Recomm. T°
◗	Recommended for preserving tenderness in **white meats, fish, vegetables.** For cooking multiple items on up to three levels.	**Min. Recomm. Max.** **35 180 235**
◗	Recommended for **meats, fish** and **vegetables**--preferably placed in a terra cotta dish.	**Min. Recomm. Max.** **35 205 275**
◗	Recommended for all **poultry** or **roasts.** For sealing and thoroughly cooking **lamb roasts,** beef cuts. For preserving tenderness in filets of **fish.**	**Min. Recomm. Max.** **180 200 230**
◗	Recommended for **quiches, potpies and juicy fruit tarts.**	**Min. Recomm. Max.** **35 200 275**
◗	Recommended for **grilling chops, sausages, and large prawns and for making toast.**	**Min. Recomm. Max.** **1 4 4** **Min. Recomm. Max.** **1 2 4**
◗	Recommended for **letting dough rise for bread, brioche, kouglof**... without exceeding 40° C (plate warming, defrosting).	**Min. Recomm. Max.** **35 80 100**

ith European standard EN 50304 and in accordance with European Directive 2002/40/EC.

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How do you clean the cavity of your oven?

1. What is pyrolysis?

- Pyrolysis is a cycle during which the oven cavity is heated to a very high temperature in order to eliminate soiling from splattering and spills. The smoke and odours released are destroyed as they move through catalyse
- Pyrolysis is not necessary after each cooking cycle, but simply when the dirtiness warrants it.
- As a safety measure, the cleaning operation only begins after the door has automatically locked. As soon as the internal temperature of the oven exceeds cooking temperatures, it is impossible to unlock the door--even if the "function selector" knob is turned to 0.

2. In what situations should pyrolysis be used?

If your oven emits smoke during preheating or releases large volumes of smoke during cooking.
If your oven releases an unpleasant odour when cooled after various cooking applications (lamb, fish, barbecue, etc.).

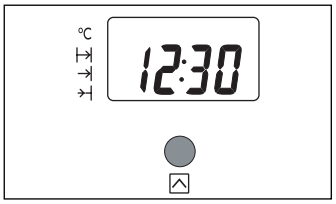
RELATIVELY CLEAN COOKING APPLICATIONS	Biscuits, vegetables, pastry, quiches, soufflés	Splatter-free cooking Pyrolysis is not warranted
DIRTY COOKING APPLICATIONS	Meats, fish, (in a dish) stuffed vegetables	Pyrolysis is warranted after three cooking cycles
VERY DIRTY COOKING APPLICATIONS	Large cuts of meat on the spit	Pyrolysis can be performed after one cooking application of this kind if there is a lot of splattering

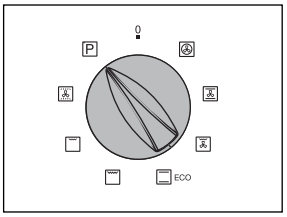
You should not wait until the oven is coated in grease to initiate a cleaning cycle.

3. How do you use the pyrolysis function?

a) Remove the grids, trays and wire shelf supports from the oven and clean any major spill residue.

b) Ensure that the analogue programmer displays the time of day and that it is not flashing.





c) Turn the "function selector" knob to the "PYRO" position.
The oven will be unavailable for cooking for 2:30 (cannot be modified).
This time includes the cooling time until the door can be unlocked.
• During the pyrolysis cycle, the lock warning light is displayed to indicate that the door is locked; the pyrolysis indicator is displayed and alternates with a display of the time remaining.
• Pyrolysis automatically stops when the lock warning light turns off and it is then possible to open the door.

d) Return the function selector to the 0 position 0.

e) When the oven is cool, use a damp cloth to remove the white ashes. The oven is clean and once again ready for the cooking application of your choice.

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What do you do in case of operating malfunctions?

If you have a doubt about the functioning of your oven, this does not necessarily mean that there is a malfunction. ***In any event, check the following items:***

You observe that...	**P**ossible causes	**W**hat should you do?
The oven is not heating.	• The oven is not connected. • The fuse in your electrical set-up is not working. • The selected temperature is too low. • The sensor is defective. • The oven has experienced overheating and has engaged safety steps.	- Connect the oven. - Replace the fuse in your electrical set-up and check its capacity (16A). - Increase the selected temperature. - Call the After-Sales Service Department. - Call the After-Sales Service Department.
The temperature indicator is flashing.	• Defective temperature sensor.	- Call the After-Sales Service Department.
The oven light is not working.	• The light is out of order. • The oven is not connected or the fuse is not working.	- Replace the light. - Connect the oven or replace the fuse.
The cooling fan continues to operate after the oven stops.	• The fan should work for a maximum of one hour after cooking, or when the oven temperature is greater than 125°C. • If it does not stop after one hour.	- Open the oven door to accelerate the cooling down of the oven. - Call the After-Sales Service Department.
The pyrolysis cleaning cycle does not begin.	• The door is not properly closed. • The locking system is defective. • The temperature sensor is defective. • The contact for "closed door" detection is defective.	- Verify that the door is locked. - Call the After-Sales Service Department. - Call the After-Sales Service Department. - Call the After-Sales Service Department.

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